

Happy Kitchen

Christmas Cookies



Ingredients:

- 350g plain flour
- 125g butter
- 1 egg
- 1 teaspoon baking soda
- 175g light soft brown sugar
- 4 tablespoons golden syrup

Steps:

1. Sift together the flour and baking soda and pour into a bowl.
2. Add the butter and blend until the mix looks like breadcrumbs.
Stir in the sugar.
3. Lightly beat the egg and golden syrup together and stir.
4. Tip the dough out, roll and knead briefly until smooth.
5. Wrap in clingfilm and leave to chill in the fridge for 15 minutes.
6. Preheat the oven to 180°C/350°F.
Line two baking trays with greaseproof paper.
7. Roll the dough out to a 0.5cm thickness on a lightly floured surface. Using cutters, cut out the shapes of your choice and place on the baking tray.
Bake for 12-15 minutes, or until lightly golden-brown.

This recipe can make 20 regular cookies or 30 mini cookies.